

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2022  
(Fourth Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

**BREWED AND DISTILLED BEVERAGES/  
FOOD & BEVERAGE SERVICE-III**

Time: Three Hours

Maximum: 50 Marks

**SECTION-A (10 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 1 = 10)

1. Beer is prepared in India from  
(i) Maize (ii) Barley  
(iii) Pearl Millet (iv) Rye
2. Alcohol is  
(i) Appetiser (ii) Gastric irritant  
(iii) Stimulates gastric secretions (iv) Speeds up digestion
3. Which of the following distilled beverage is derived from grain?  
(i) Rum (ii) Cognac  
(iii) Whiskey (iv) Brandy
4. Which of the following is a major component of cider apple juice?  
(i) Glucose (ii) Sucrose  
(iii) Pectin (iv) Fructose
5. The capacity of a keg is.  
(i) 5 gallons (ii) 10 gallons  
(iii) 15 gallons (iv) 20 gallons
6. Milled dried malt is termed as  
(i) Grist (ii) Wort  
(iii) Hops (iv) Spent malt
7. Vodka goes well with  
(i) Smorgasbord (ii) Chicken Chasseur  
(iii) Stillton (iv) Peach meba
8. Zubrowka is a type of  
(i) Spice (ii) Fruit  
(iii) Nut (iv) Grass
9. Which one of the following is consumed and considered as the best remedy for hangover?  
(i) Fernetbranca (ii) Campari  
(iii) Vermouth (iv) Byrrh
10. Carbonated water, sugar, lemon juice, and gin are ingredients for which cocktail?  
(i) Mojito (ii) Margarita  
(iii) Tom Collins (iv) Virgin mary

Cont...

**SECTION - B (25 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 5 = 25)

- 11.a) How do you make cider?  
OR  
b) How do you make traditional perry?
- 12.a) Classify the types of cognac are there.  
OR  
b) Narrate the most popular cognac brands.
- 13.a) Bring out the different types of rum.  
OR  
b) What is gin and its types?
- 14.a) Prepare the process in making liqueurs.  
OR  
b) Show the main ingredients used in spirits.
- 15.a) How do Bars balance stock?  
OR  
b) Analysed why is bar control important.

**SECTION -C (40 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 8 = 40)

16. a) Summarise the strengths of beer? Give some examples.  
OR  
b) Point out the five styles of beer? And explain briefly.
- 17.a) Trace the production process of Whisky.  
OR  
b) Differentiate between Cognac and Armagnac.
- 18.a) Discuss the production process of vodka.  
OR  
b) Discover the tequila and its production.
- 19.a) Elucidate an aperitif and how is it served.  
OR  
b) Compare the difference between aperitifs and digestifs.
- 20.a) Differentiate between cocktail and mocktail.  
OR  
b) Identify the cocktail tools used in the bar.

Z-Z-Z

END